

Côtes-du-Rhône - Red - 2022

Les Champavins



Les Champavins Soil type

The Champavins vineyard comprises 34 hectares classified as Côte du Rhône, located on the northern edge of Châteauneuf-du-Pape, from which it is separated by a simple gravel path, a vestige of the old boundary. The subsoil is composed of marine molasse and rounded pebbles (Alpine diluvium), which are very abundant on the surface. These pebbles absorb heat during the day and release it at night, promoting optimal grape ripening.



Grape variety

70% Grenache noir, 20% Syrah, 10% Mourvèdre.



Winemaking & ageing

Traditional, in stainless steel vats. Harvest crushed and destemmed. Fermentation in temperature controlled vats at 28°C. Eighteen-day vatting period with "pigeage". Grenache is aged in concrete vats, Syrah and mourvèdre in 4 years old barrels.



Tasting

Intense, brilliant garnet-red colour. It reveals lovely fruit, loads of body and a heady bouquet of ground peppers, raspberries cherry liqueur, currants, and spice box. Full-bodied and dense, it tastes more like a "baby Châteauneuf" than a Côte du Rhône. A complete wine, rich and elegant, thanks to the harmony of all the elements which make it up.



Advices

Between 1 and 6 years. Serve at a temperature of 16°C.



Food and wine pairing

Guinea fowl with its reduced jus, duck breast with figs and sautéed potatoes, brown rice and caramelized onions

Contains sulfites

